



S'more Crumble Bars

Ingredients:

220gm self raising flour

70gm brown sugar

1 tsp baking powder

Pinch of salt

120gm butter

1 egg

50gm porridge oats

200gm milk chocolate

200gm Nutella or chocolate spread

100g marshmallows (the large ones are best)

Method:

Preheat the oven to 180C.

Put the flour, baking powder and salt into a bowl.

Cut the butter into small pieces and add this to the bowl.

Rub together between your fingers until it looks like rough breadcrumbs.

Add the sugar to the bowl and stir through.

Beat the egg in a separate bowl and then add to the crumb mixture.



Use a fork to stir through briefly until it starts to form some lumps of dough – there will still be some finer floury parts too.

Press 2/3 of the crumb into the base of a baking/cake tin (8-9”).

Carefully spread the chocolate spread on top of the crumb base.

Break the chocolate bar into squares and sprinkle them evenly on top of the chocolate spread.

Sprinkle with the marshmallows and then the remaining crumb mix, followed by the porridge oats.

Bake for 30 minutes until golden on top.

Allow it to cool in the tin before cutting into squares.

NOTE – If you do not have large marshmallows, any other size will be fine.